

Russell Hobbs

INSTRUCTIONS AND WARRANTY



21200-56

RUSSELL HOBBS

AURA HAND & STAND MIXER

Congratulations on purchasing our Russell Hobbs Aura Hand & Stand Mixer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE RUSSELL HOBBS AURA HAND & STAND MIXER

- 300W versatile Hand and Stand Mixer
- Removable manual rotating 3.5L stainless steel bowl
- Mixer detaches from stand so can also be used as a hand mixer
- Includes one pair of stainless steel beaters and one pair of stainless steel dough hooks
- 5 Speed settings including turbo and LED indicator light
- Tilting head for easy access to bowl and removal of attachments
- Includes recipes
- For domestic use only
- 1 year warranty

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

CAUTION: When using the appliance, the unit must not be used for longer than 3 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the appliance a 3 minute break after each cycle. This will also help to prolong the life of your appliance.

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the hand mixer and cause injury to the user.
4. This appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the hand mixer for any other purpose than that intended.

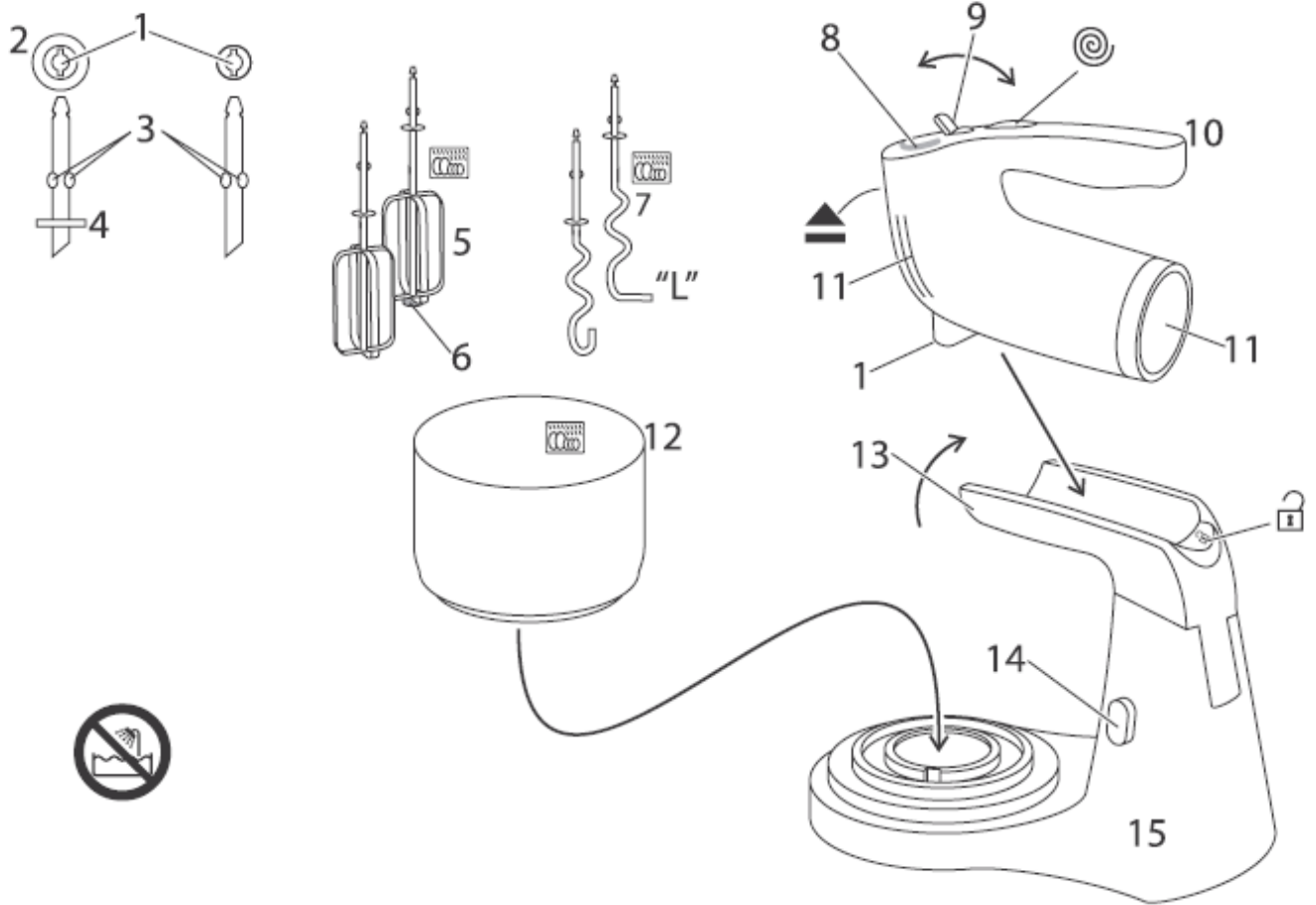
5. Avoid any contact with moving parts. Keep fingers, hair, hands, clothing and kitchen utensils clear of the whisks/ hooks.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Misuse of the appliance may cause injury.
9. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
10. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
11. To reduce the risk of electric shock, do not immerse or expose the motor assembly, plug or the power cord to water or any other liquid. Do not use it with wet hands.
12. Never immerse the unit in water or any other liquid for cleaning purposes.
13. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the hand mixer from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
14. Insert only original parts (hooks or twin beaters also referred to as whisks).
15. Use this mixer only with the stand provided.
16. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
17. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
18. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
19. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
20. Keep the appliance and cord away from direct radiant heat from the sun, from damp, from sharp edges and other dangers.
21. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
22. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, the appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
23. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.

24. Do not operate this appliance by means of an external timer or remote control system.
25. DO NOT carry any appliance by the power cord.
26. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
27. Always operate the appliance on a smooth, even, stable surface. Do not place the unit on a hot surface.
28. Ensure both beaters/ whisks/ hooks are fitted to the appliance before use.
29. Never attempt to eject the beaters/ whisks/ hooks when the appliance is in operation.
30. Never touch the rotating tools while still in motion; always wait for them to come to a complete stop.
31. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
32. To avoid splashes, always put the beaters/ whisks/ hooks deep into the mixture before running. Begin mixing at a low speed.
33. Be careful when mixing hot liquids or food preparation.
34. Ensure that the switch is in the "0" / "Off" position after each use.
35. To avoid the danger of fire and/or explosion, do not use this mixer to stir paints or solvents.
36. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
37. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the hand mixer to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

NOTICE: This appliance is not for professional use. You should follow the requested breaks.

Failure to follow this instruction carefully may result in damage to the motor. When using the appliance, the unit must not be used for longer than 3 minute cycles, as this puts pressure on the motor which could lead to overheating and product malfunction. It is recommended to allow the appliance a 3 minute break after each cycle. This will also help to prolong the life of your appliance.

PARTS DIAGRAM



- 1 Drive Heads (underneath)
- 2 Large Hole
- 3 Pips
- 4 Flange
- 5 Whisks
- 6 Plastic Knob
- 7 Hooks
- 8 Power Light
- 9 Speed Control
- 10 Handle
- 11 Vents
- 12 Bowl
- 13 Arm
- 14 Arm Release
- 15 Stand



Dishwasher Safe

BEFORE FIRST USE

Before using your appliance for the first time take it out of the box and take off any protective wrappings. REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS. Wash the whisks, hooks and bowl in warm soapy water, rinse well and dry. Wipe the mixer body with a slightly dampened cloth.

OPERATING INSTRUCTIONS

FITTING THE WHISKS/ HOOKS

1. Switch off and unplug the mixer before fitting or removing the whisks/ hooks.
2. Turn each whisk or hook to align the pins on the shaft with the slots in the drive head, then push it into the drive head until it clicks into place.
3. Fit the hook with the “L”-shaped bottom to the drive head with the large hole.
4. Fit the whisk with the plastic knob on the bottom to the drive head with the large hole.
5. Use both whisks or both hooks, don't mix them.

REMOVING THE WHISKS/ HOOKS

1. Switch the appliance off and unplug it.
2. Hold both whisks/ hooks, to prevent them from jumping out, and press the EJECT button. This will eject them from the drive heads.

SPEED CONTROL

1. Move the speed control to the POWER symbol.
2. Put the plug into the power socket.
3. The power light will glow as long as the appliance is connected to the electricity supply.
4. Move the speed control to the speed you require (1 to 5).
5. Move the speed control to the POWER symbol in order to switch the motor off.
6. Unplug to turn the light off.

7. Generally, large quantities, thick mixes, and a high ratio of solids to liquids suggest longer timings and slower speeds. Smaller quantities, thinner mixes, and more liquids than solids suggest shorter timings and higher speeds.

THE TURBO BUTTON

Pressing the TURBO button will over-ride the speed set by the speed control, and give you a burst of high speed. It only works when the motor is already running (1 to 5).

USING THE MIXER

1. Use the whisks for beating/ aerating light dough, batter, egg whites or cream.
2. Use the hooks for mixing heavier dough (e.g. bread, fruit-cake).
3. When making dough, use the mixer only for mixing the ingredients. Don't use it for kneading. You'll overload it and damage the motor.
4. Move the speed control to the POWER symbol to switch the motor off.

Don't run the motor continuously for more than 3 minutes, it may overheat. After 3 minutes switch off for at least 3 minutes, to recover.

5. If the motor starts to labour, add more liquid to the mix, if possible, or switch off and carry on by hand.

USING THE STAND AND BOWL

1. Fit the bowl correctly on to the stand.
2. Fit the whisks/ hooks to the mixer.
3. Push the mixer down and back, into the hollow top of the arm. You'll hear it click into place.
4. To raise/lower the arm, press and hold the arm release, reposition the arm, then release the arm release.
5. To remove the mixer from the arm, press the UNLOCK button forward, towards the mixer, and lift the mixer up and forward.
6. When the motor is running, the motion of the whisks will turn the bowl, to reach all the

ingredients.

7. To enhance the mixing process further, you might like to try rotating the bowl gently in the opposite direction.

ENVIRONMENTAL PROTECTION

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

HINTS AND TIPS

- Refrigerated ingredients, ie. butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of shells or rotten eggs in your recipe, break the eggs into a separate container first, check them and then add them to the mixture.
- Do not over-beat. Be careful that you only mix/ blend mixtures until recommended in your recipe. Fold into dry ingredients only until they are "just" combined. Always use a low speed.
- Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
- Always start mixing at slow speeds. Gradually increase to the recommended speed as stated in the recipe.
- Move the whisks/ beaters/ hooks gently around the mixture to ensure uniform results.
- If you want to clean the sides and base of the mixing bowl/ container with a hand-held utensil, first switch the machine to "0" / "OFF".
- To avoid unnecessary splashing, immerse the whisks into the mixture before switching the appliance ON.
- Unplug the appliance when not in use, before fitting or removing the whisks/ hooks and before cleaning it.
- Avoid coming into contact with moving parts. Keep hands, hair, clothes, as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.
- The speed can be adjusted at any time. Starting from "0" / "OFF" and then adjusting the speed to the food type being mixed. For thicker mixtures, a low speed is recommended. For fine consistency, use the high-speed settings.

Hints for beating egg whites:-

- Be sure that the bowl and whisks are clean.
- Be sure that there is no egg yolk in the egg white.
- Egg whites should be at room temperature for maximum volume.
- Use a high speed setting.
- Beating time will vary according to the freshness of the eggs.

Hints for whipping cream:-

- Use heavy cream.
- Chill cream before whipping.
- Use a deep bowl.
- For best results, chill both whisks and bowl.
- Start beating at a low speed to prevent spatter, increase to high as cream thickens.
- Beating time will vary according to the fat content, age and temperature of the cream.

CLEANING AND MAINTENANCE

- This appliance is for household use only and is not user-serviceable.
- Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary.
- Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the speed control is set to "0" / "OFF".
- It is much easier to clean the whisks/ hooks and bowl directly after they have been used. Wash them in warm, soapy water, rinse and dry well.
- The body of the hand mixer and the mixing stand should be cleaned with a damp cloth. Do not let water enter the hand mixer.
- Do not use bleach or other abrasive substance or solvents to clean your hand mixer as it can be damaging to the finish.
- Do not immerse the mixer in water or any other liquid, or hold it under a running tap to clean.
- To remove stubborn spots/marks, wipe the surfaces with a cloth slightly dampened in soapy water or mild non-abrasive cleaner. Rinse and dry with a clean, dry soft cloth.

CAUTION: The stand should never be submerged in water or held under a running tap. To clean, simply wipe with a damp cloth.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

RECIPES

Grand Marnier Delight

Ingredients

- 2 tablespoons orange rind
- ½ cup Grand Marnier
- 150g dark chocolate
- 3 eggs separated
- 100ml thickened cream

Decoration

- ½ cup whipped cream
- 2 teaspoons caster sugar
- Orange segments

Method

Marinate orange rind overnight in Grand Marnier. Drain and reserve marinade. Melt chocolate over hot water, do not boil water. Beat egg yolks on Speed 5 until thick and creamy, pour onto warm chocolate. Beat well to blend mixture together, adding one tablespoon of marinated orange rind. Allow to cool, beat cream on speed 3 until soft peaks form. Fold cream into chocolate mixture. Whip egg whites on speed 5 until stiff. Fold in chocolate mixture, adding half the reserved marinade. Pour into small pots, refrigerate for 5 hours. Serve with whipped cream.

Chocolate Pecan Pudding

Ingredients

- 100g dark chocolate

- 75g pecan nits, finely chopped
- 2 slices white bread, crumbed
- 60g plain flour
- 100g unsalted butter, softened
- 4eggs, separated
- 100g sugar

Method

Grease a large pudding bowl and dust with caster sugar.

Melt the chocolate in a small bowl over a saucepan of hot water. Combine pecan nuts, breadcrumbs and flour. Beat butter on Speed 5 until fluffy, add chocolate, yolks and half the sugar, continue to beat on speed 3 until smooth. Clean whisks thoroughly-whisk egg whites until stiff, gradually adding remaining sugar. Fold the egg mixture into the butter mixture, also add the flour mixture and fold lightly to combine. Place mixture in prepared bowl. Cover with foil and secure. Lower into a saucepan of boiling water-half way up sides of bowl and steam for 45-50 minutes.

Almond fingers

Ingredients

- 225g butter
- 2 cups caster sugar
- 1 teaspoon almond essence
- 1 egg
- 3 cups plain flour
- 1 teaspoon baking powder

Topping

- 1 egg white, beaten with 2 tablespoons caster sugar
- 1/2 cup chopped almonds

Method

Cream butter and sugar on speed 5 for 5 minutes, or until light and fluffy. Add essence and egg, beating until combined.

Add sifted flour and baking powder and working with your hands form a smooth dough. Roll out to 5mm thick, cut into finger shapes. Place on an oven tray. Bake at 150°C for 15 minutes. Remove from oven. Brush with beaten egg white and sugar and sprinkle with almonds. Return to oven for 5 minutes. Allow to cool on tray.

Cold Lemon Soufflé

Ingredients

- 5 eggs, separated
- 1 cup caster sugar
- 2 teaspoons grated lemon rind
- $\frac{3}{4}$ cup strained lemon juice
- 1 tablespoon gelatine
- $\frac{1}{4}$ cup cold water
- 300ml thickened cream lightly whipped

Method

Cut a piece of foil 5cm longer than circumference of a deep 16cm soufflé dish. Fold foil in half and wrap around the outside of dish. Secure foil with string. Beat egg yolks, sugar and lemon rind on Speed 3 until the sugar has dissolved, and the mixture is pale and thick. Heat lemon juice and gradually add to yolk mixture while beating. Combine gelatine with water in a small bowl. Stand bowl in hot water and stir until gelatine dissolves. Add gradually to lemon mixture- continuing on speed 1.

Transfer mixture to a large bowl, cover and refrigerate for 15 minutes. Using a metal spoon, fold cream into the lemon mixture. Beat egg whites on Speed 5 until soft peaks form. Fold whites quickly and lightly into the lemon mixture. Pour gently into the prepared dish and chill until set. Serve with whipped cream.

Tropical Treat

Ingredients

- 125g butter, softened
- 1 cup firmly packed brown sugar
- 1 egg
- 1 cup crushed pineapple, drained
- 1 $\frac{1}{2}$ cups self-raising flour
- 1 cup milk

Method

Cream the butter and sugar on Speed 4 until creamed. Add egg and continue to beat until light and fluffy. Reduce to Speed 2: add pineapple, flour and milk, mixing only until combined. Place mixture in a greased pudding bowl and cover with 2 thicknesses of greaseproof paper and secure with a

string. Place in a dish of water. Bake in a pre-heated 180°C oven for 45-50minutes. Serve with vanilla ice cream garnished with toasted shredded coconut.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home Of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

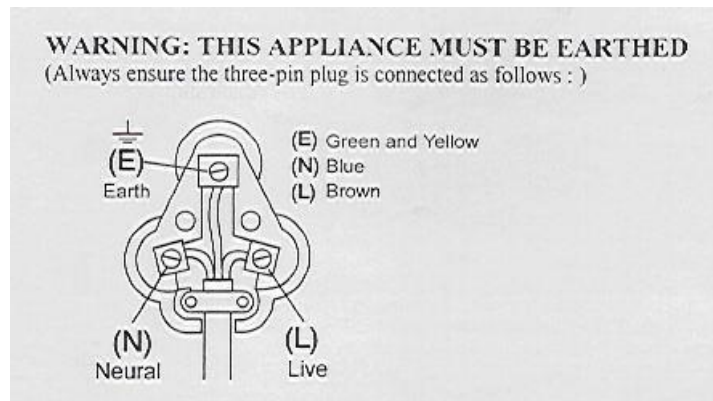
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow = Earth
Blue = Neutral
Brown = Live



**PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.**

W A R R A N T Y

1. Home of Living Brands (Pty) Limited ("Home of Living Brands") warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

HOME OF LIVING BRANDS (PTY) LTD (JOHANNESBURG)

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